



## OUR STEAKS

Our beef is Alberta grown AAA hormone & antibiotic free.  
Minimum aged for 28 days for maximum tenderness and with premium marbling for the best flavour.

**RIBEYE** 12 oz - \$44 **NEW YORK STRIPLOIN** 8 oz - \$37 | 12 oz - \$44 **T-BONE** 16 oz - \$48 **BEEF TENDERLOIN** 8 oz - \$44 | 10 oz - \$48

ALL STEAKS ARE SERVED WITH VEGETABLES AND YOUR CHOICE OF TWICE BAKED POTATO,  
MASHED POTATOES OR RICE PILAF

### ADDITIONAL SIDE DISHES FOR YOUR STEAK

3 oz lobster tail \$17 | 3 jumbo prawns \$14 | Sautéed Mushrooms \$8 | Asparagus \$7 | Baby Carrots \$7

## ENTRÉES

Entrées are served with vegetables & your choice of twice baked potato, mashed potatoes or rice pilaf.

### BISON MIXED GRILL

Bison rib eye, ale sausage and caramelized  
onion dijon sauce \$45

### CHEF'S NORTHERN WELLINGTON

Grilled boar bacon wrapped elk medallion,  
topped with morel mushroom herb sauce  
and foie gras in a puff pastry shell \$43

### PAUPIETTE OF CAMBRIDGE BAY WILD CHAR FILLET AND SCALLOP MOUSSE

With grilled romaine hearts  
and beurre blanc \$43

### HOUSE CHERRY WOOD SMOKED BISON BACK RIBS

with cherry bbq sauce \$39

### MACADAMIA HERB CRUSTED HALIBUT FILET

With Polynesian curry sauce  
and steamed rice \$44

### DUCK TWO WAYS

Roasted duck breast and confit duck leg served  
with cherry sauce, herb polenta and vegetables  
\$46

### JERKED WILD BOAR RACK

With pineapple, mango relish, corn bread  
and steamed rice \$45

### ROASTED LAMB RACK

Roasted cipollini onion sauce,  
herb polenta and grilled asparagus  
\$44

### GRILLED GREAT SLAVE LAKE TROUT FILET

With apple bacon compote  
and grilled lemon \$39

### UKHA FISH STEW

Char, lake trout, clams and shrimp  
with root vegetables, potatoes and parsley  
\$35

### ROASTED QUAIL

With apple elk adrio and lingonberry jus \$38

## PASTA

### VEGETARIAN RISOTTO

Served with mushrooms,  
asparagus and spinach. Topped  
with arugula, cherry tomatoes and  
grated white cheddar \$28

ADD CHICKEN \$5 | ADD PRAWNS \$14

### BUTTERNUT SQUASH RAVIOLI

In sage butter  
topped with parmesan  
cheese \$28

### HOUSE MADE POTATO GNOCCHI

With pancetta, mushrooms  
and cherry tomatoes in a basil  
cream sauce topped with gruyere  
cheese and arugula

\$30